

CLAIMS

1. A combination pastry support and server comprising a substantially rigid, formed, sheet having an intermediate portion adapted to engage a major part of the surface of one exposed end of a remainder sector of a circular article of pastry, said intermediate portion having first and second, parallel opposite edges, a first flange, unitary with said intermediate portion, and extending transversely, relative to said intermediate portion, in a first direction from said first edge, and a second flange, unitary with said intermediate portion, and extending in a second direction, opposite to said first direction, from said second edge, whereby said first and second flanges can be used interchangeably, respectively, as a handle, and as a support for lifting a serving portion of the pastry article.

2. A combination pastry support and server according to claim 1, in which each of the first and second flanges has opposite surfaces at least major portions of which are planar and parallel, and in which the planar major portions of the surfaces of both of the first and second flanges are parallel.

3. A combination pastry support and server according to claim 2, in which the intermediate portion also has parallel, planar, opposite surfaces, and in which the planar major portions of each of the flanges are disposed at an acute angle relative to said planar surfaces of the intermediate portion.

4. A combination pastry support and server according to claim 2, in which the intermediate portion also has parallel, planar, opposite surfaces, and in which the planar major portions of each of the flanges are disposed at an angle of approximately 88 degrees relative to said planar surfaces of the intermediate portion.

5. A combination pastry support and server according to claim 1, in which each of said flanges has an outer edge spaced from said intermediate portion, said outer edge having a first end and a second end, the distance from said first end to said intermediate portion being greater than the distance from said second end to said intermediate portion.

6. A combination pastry support and server according to claim 5, in which the outer edge of each of said flanges is substantially straight and oblique relative to said intermediate portion, whereby each of said flanges has a trapezoidal shape.

7. A combination pastry support and server according to claim 5, in which each of said flanges has longer and shorter edges, both meeting and extending from said intermediate portion, and in which said longer edge of the first flange meets said intermediate portion at a location diagonally opposite a location at which said longer edge of the second flange meets said intermediate portion.

8. A combination pastry support and server according to claim 1, in which said sheet is optically transparent

and composed of a polycarbonate resin.

9. A combination pastry support and server according to claim 5, in which each of said flanges has longer and shorter edges, both extending from said intermediate portion to its said outer edge, and in which at least said outer edge is beveled.

10. A combination pastry support and server according to claim 5, in which each of said flanges has longer and shorter edges, both extending from said intermediate portion to its said outer edge, and in which said outer edge of each flange, and at least a part of each of said longer and shorter edges extending from said outer edge, are beveled.

11. A combination pastry support and server according to claim 1, in which each of said flanges has an outer edge oblique relative to said intermediate portion, whereby each flange is tapered, and in which said first and second flanges are tapered in opposite directions.

12. A combination pastry support and server according to claim 1, in which said intermediate portion is rectangular.

13. A combination pastry support and server comprising:

a substantially rigid, formed, sheet having an intermediate portion adapted to engage a major part of the surface of one exposed end of a

remainder sector of a circular article of pastry, said intermediate portion having first and second, parallel opposite edges, a first flange, unitary with said intermediate portion, and extending transversely, relative to said intermediate portion, in a first direction from said first edge, and a second flange, unitary with said intermediate portion, and extending in a second direction, opposite to said first direction, from said second edge, whereby said first and second flanges can be used interchangeably, respectively, as a handle, and as a support for lifting a serving portion of the pastry article;

in which each of the first and second flanges has opposite surfaces at least major portions of which are planar and parallel, and in which the planar major portions of the surfaces of both of the first and second flanges are parallel;

in which the intermediate portion also has parallel, planar, opposite surfaces;

in which the planar major portions of each of the flanges are disposed at an acute angle relative to said planar surfaces of the intermediate portion; and

in which each of said flanges has an outer edge spaced from said intermediate portion, said outer edge having a first end and a second end, the distance from said first end to said intermediate portion being greater than the distance from said second end to said intermediate portion.

14. A combination pastry support and server according to claim 13, in which each of said flanges has longer and shorter edges, both meeting and extending from said intermediate portion, and in which said longer edge of the first flange meets said intermediate portion at a location diagonally opposite a location at which said longer edge of the second flange meets said intermediate portion.

15. A combination pastry support and server comprising:

a substantially rigid, formed, sheet having an intermediate portion adapted to engage a major part of the surface of one exposed end of a remainder sector of a circular article of pastry, said intermediate portion having first and second, parallel opposite edges, a first flange, unitary with said intermediate portion, and extending transversely, relative to said intermediate portion, in a first direction from said first edge, and a second flange, unitary with said intermediate portion, and extending in a second direction, opposite to said first direction, from said second edge, whereby said first and second flanges can be used interchangeably, respectively, as a handle, and as a support for lifting a serving portion of the pastry article;

in which each of the first and second flanges has opposite surfaces at least major portions of which are planar and parallel, and in which the planar major portions of the surfaces of both of

the first and second flanges are parallel;
in which the intermediate portion also has parallel,
planar, opposite surfaces;
in which the planar major portions of each of the
flanges are disposed at an acute angle relative
to said planar surfaces of the intermediate
portion;
in which each of said flanges has an outer edge
oblique relative to said intermediate portion,
whereby each flange is tapered; and
in which said first and second flanges are tapered in
opposite directions.